

Braeburn

- Sweet, tangy flavor
- Aromatic and juicy
- *Very* crisp texture
- Excellent for snacking, cooking, sauce, and salads
- Peak season is October through April



Cameo



- Has only been around since 1998
- Fastest growing apple variety in the U.S.
- Developed by accident on an apple orchard in Dryden, Washington
- Has a very thin skin
- Taste is not too tart and not too sweet
- Contains more antioxidants than most other apple varieties
- Has its own quality control program! No other variety of apple can boast this.
- Are available year round due to special storage areas that lower the amount of oxygen and carbon dioxide as well as keeping the temperature at 32 degrees F. This "puts the apple to sleep" and keeps its fresh for up to one year!
- Cameos are harvested in October

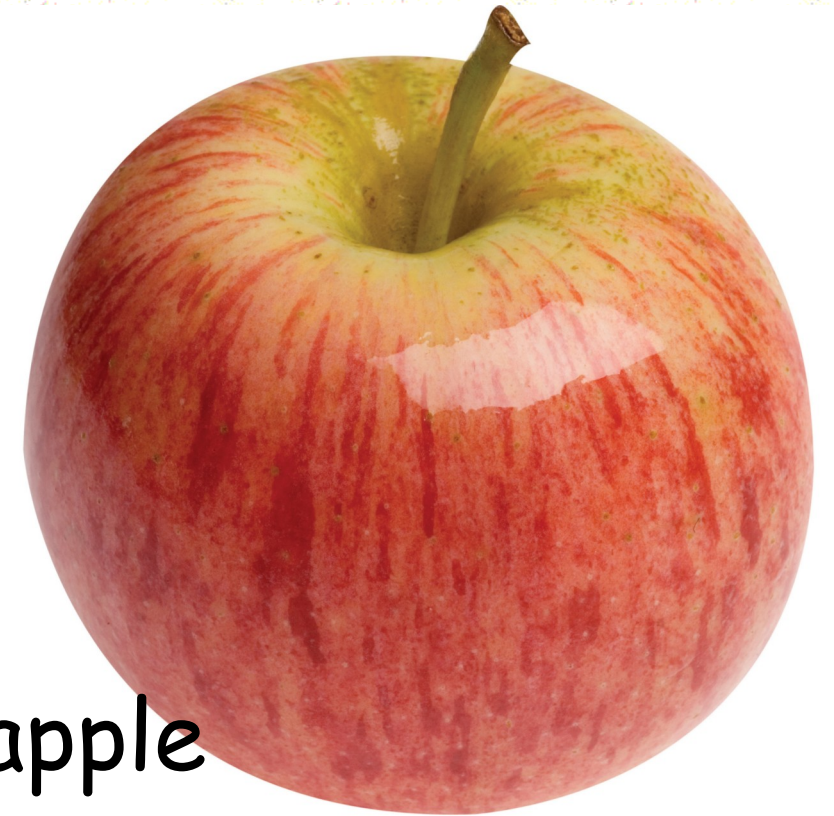
Fuji

- Originated in Japan and introduced to the U.S. in the 1980's
- Has American "parents" —> Red Delicious and Ralls Janet, an apple that dates back to Thomas Jefferson in 1793
- Very sweet, juicy and crisp
- Fuji-made applesauce needs little to no added sugar because it is sweet enough already!
- A late ripening apple, it is at its best in November and December



Gala

- Originated in New Zealand in 1934
- Brought to U.S. in the 1970's
- Mild flavor makes for a perfect dessert apple
- Characterized by red/orange color with yellow stripes
- Early ripening apple that is available beginning in August



Red Delicious

- Known as the "All American Classic" apple
- Discovered by accident in 1874 in Peru, Iowa, the Red Delicious is known as a "chance variety" apple
- Original name was the Hawkeye
- Has a distinctive "heart" shape and bright red color
- Red Delicious apples are best from September to December, but special storage units make them available year round



Golden Delicious

- Originated in the U.S. in the 1890's
- It is the official fruit of West Virginia
- Has a distinctive yellow skin
- Despite having a name similar to Red Delicious, the two have no genetic background link
- Has a very sweet flavor



Granny Smith

- Gets its name from its founder, Mrs. Mary Ann "Granny" Smith
- Granny Smith was an Australian gardener who found these apples growing where she had thrown out various types of apples earlier in the year
- Characterized by a dark/deep green color
- The taste is very tart



Honey Crisp

- Developed in 1960 as part of the University of Minnesota's apple breeding program
- Is a cross between the Macoun and Honeygold varieties
- Was bred to be able to grow in colder climates
- Trademark of the apple is an "explosive crisp"



McIntosh

- No, not the computer company
- Was discovered by John McIntosh in the late 1700's in Ontario, Canada
- The variety was discovered on a single, mutated plant
- Characterized by a red/green two-toned skin
- Has a soft skin with a tangy, slightly tart flavor
- Main use is for making apple ciders



Jonathan

Known as the "all-purpose" apple, the Jonathan is the apple that can do it all. Jonathans are great for snacking, cooking, baking, making applesauce, etc.

